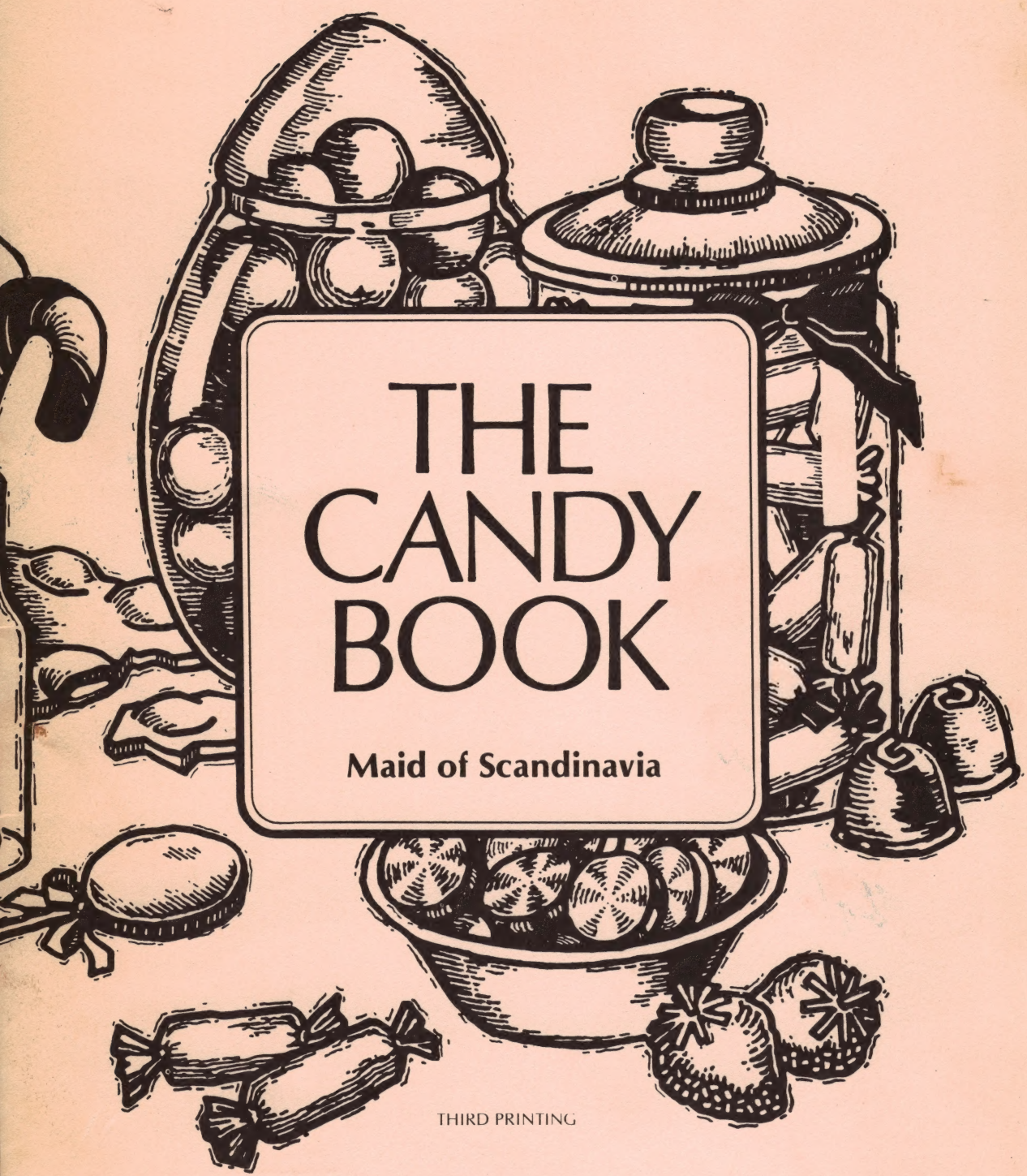


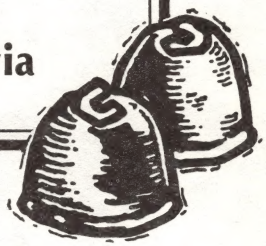
# THE CANDY BOOK

**Maid of Scandinavia**

THIRD PRINTING

# THE CANDY BOOK

Maid of Scandinavia



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# INGREDIENTS

CANDY COAT COLORS. Made specifically for coloring coatings. Candy Coat Colors may be added at any time. They are a wonderful way to have a wide variety of coating colors without having to store many colors of coating.

CANDY DIPPING CENTERS are made for commercial use. Just roll them and dip them. Available in coconut cream, whipped chocolate, buttercream, whipped peanut butter, maple nut, cherry nut, orange, lemon, raspberry, french vanilla cream, coconut dough, and peppermint. Danish nougat, caramel block, chocolate caramel and choice blend may be simply cut and dipped.

CAROB COATING. A chocolate-like coating for candies, used as a chocolate substitute by people with special diets. Carob's chocolate-like flavor is derived from the bean of a locust tree. Carob coating ingredients are sugar, vegetable oils, milk powder, carob powder, vanillin, and lecithin. It may include other ingredients such as rose hips, wheat germ, or molasses. Follow directions for handling confectionery coating.

CITRIC ACID has a sour, sharp taste. Citric acid is used to accent fruit flavors and can be used with any fruit flavors. Scorches at temperatures above 260°F.

CHOCOLATE. Used in making and coating candies. Requires careful heating and cooling, known as tempering. (See directions for tempering.) Made of sugar, a specific vegetable fat, cocoa butter; chocolate liquor, lecithin (an emulsifier wetting agent, used to control viscosity), vanilla or vanillin. Milk chocolate will contain milk powder. Chocolate is available in block or wafer form.

COLORLESS VANILLA. A colorless artificial vanilla containing vanillin as its principle flavoring. Used for its strength and lack of color.

CONFECTIONERS COATING, SUMMER COATING, BARK, ETC. Specially formulated candy coating created for use in high temperatures, high humidity, or in cases where a colorful non-chocolate candy is desired to accent a box of candies. Such coatings may contain sugar, hardened vegetable fat (in the forms of palm kernel oil, palm oil, etc.), cocoa or chocolate liquor, milk powder, butter fat (as a bloom inhibitor), lecithin (an emulsifier wetting agent, used to give a smooth flow), vanilla or vanillin or other flavoring ingredients. COATING DOES NOT CONTAIN WAX. Coatings do not require lengthy tempering. Candy coatings are available in block or wafer form.

CONVERTIT (INVERTASE), an enzyme, made by yeast, which converts sugar (sucrose) into invert sugar. This aids centers in remaining moist and produces liquid centers. It retards fermentation, prolongs shelf-life, and softens center. Convertit is denatured (inactivated) by temperatures in excess of 160 F. or contact with alcohol or mint oils.

DRIFOND is an instantized fondant containing sugar (sucrose) and invert sugars. Drifond is made from cane sugar. Fondant may be made by the addition of moisture (water, cream, evaporated milk, etc.) and beating. Each instantized fondant has a slight difference in flavor and texture.

EASY FOND is an instantized fondant containing sugar (sucrose) and invert sugars; made from cane sugar. Fondant may be made by the addition of moisture (water, cream, evaporated milk, etc.) and beating.

EGG WHITE POWDER. Dried egg whites. Used in recipes where moisture level must be controlled or when storing eggs would take too much space or be too costly.

FLAVORS. Do not use alcohol or water based flavors in high cooked confections; the flavors will evaporate off. Some oil based flavors will turn rancid in aerated candies such as marshmallows. The strength of flavors varies. It is necessary to flavor candies to suit your needs and tastes.

FONDANT READYMIX is an instantized fondant containing sugar (sucrose) and invert sugar. Fondant may be made by the addition of moisture and beating. Each instantized fondant has a slight variation in texture and flavor.

GLUCOSE is another word for corn syrup. It is used to control graining, sweetness, and moisture content. Karo is not "just" corn syrup. It contains corn syrup, high fructose corn syrup, salt and vanilla. Karo has a lower viscosity and higher sweetness level than glucose. It should not be arbitrarily substituted for glucose. Karo is light corn syrup in this book.

GLYCERINE helps keep some candies moist and inhibits mold growth. May be added to thickened paste food colors to thin them.

GRAYSLAKE GELATIN. Bloom is 225 (measure of the strength of the gelatin). Gelatin must be soaked in warm water to swell the granules. Never boil gelatin or the gelling properties will be destroyed. It is used as a whipping agent in marshmallow. If a lower bloom gelatin is used more gelatin will be necessary. This may result in a tougher product with a gelatin taste.

LECITHIN, an emulsifier, allows fats to mix with water, prevents fat separation, makes fat less prone to rancidity in fondant and aids in evenly distributing fats in brittles, thus increasing tenderness. Prevents oil pooling on top of caramels by binding it within. Amount used is usually 1% of the weight of the fat. Lecithin is sometimes added to chocolate in small amounts to lower the viscosity.

MACAROON COCONUT is a finely ground, unsweetened, dried coconut.

MALIC ACID has a sharp, sour taste that is most suitable with sour apple, grape, sour cherry, peach and such flavors. Malic acid may be added to hot batches.

MOLDING STARCH is used in trays or pans to hold impression for casting jellies and fondants. Designs may be impressed with buttons, rings, thimbles, etc. Molding starch consists of corn starch with a small percentage of oil to give firm impressions.

NULOMOLINE, standardized invert sugar made from sugar (sucrose). Nulomoline is used to control grain size, sweetness, and moisture content. It inhibits drying, a benefit to fondant and creams.

tenderness, provides smooth texture, and preserves freshness. Replaces corn syrup where maximum sweetness is desired and softness is not a problem. Stir before using as the levulose and dextrose may have separated into layers.

PARAMOUNT CRYSTALS are hydrogenated vegetable fat crystals. They may be added to coating to lower the viscosity, especially when the coating has been scorched or moisture has caused it to thicken. May be used as a fat in some candies.

PLASTIC BAGS used for storage should be food grade and free from odors that may transfer to the product or candy stored in them.

WHISTOJEL, a pectin gelling agent used to produce molded jellies. May be molded in lubricated plastic molds or starch molds.

WHITE COCOA BUTTER COATING often refered to a "white chocolate". Used in making and coating candies. Requires careful heating and cooling, known as tempering. (See directions for tempering.) Made of sugar, a specific vegetable fat,cocoa butter; milk powder, lecithin (an emulsifier wetting agent, used to control viscosity), vanilla or vanillin.

VAN-O-VAN is a powdered artificial vanilla. Use it in recipes where any additional moisture would create problems.

## CANDY THERMOMETER

A candy thermometer should by tested every day you make candy to check for accuracy and to correct for the effects of altitude and weather.

Check the thermometer by placing it in a pan of cool water with the bulb completely submerged. Bring the water to a full boil. Allow the water to boil for a

few minutes. Read the thermometer by holding it in an upright position with the mercury bulb completely submerged but not in contact with the bottom or sides of the pan. Your eye should be level with the mercury when reading the thermometer. Water boils at 212°F at standard barometric pressure, standard altitude (sea level). If your thermometer registers 210°F. when the water boils, then your candy will be ready 2°F. earlier. If your thermometer registers 216°F. add the the 4°F. difference because your candy will be done 4°F. later.

Since placing a cold thermometer in boiling liquid will cause it to shatter, the thermometer should be warmed in hot water. When the thermometer shows that the proper temperature has been reached, immediately remove the pan of candy.

The thermometer should not be washed in the dishwasher.

## EQUIVALENTS MEASUREMENTS

3 teaspoons = 1 tablespoon
16 tablespoons = 1 cup
2 cups = 1 pint
4 cups = 1 quart
2 pints = 1 quart
4 quarts = 1 gallon
4 tablespoons = 1/4 cup

## TEMPERING CHOCOLATE

Chocolate must be carefully tempered (or pre-crystallized tc achieve the luster, proper melting properties, and stability of quality chocolates. The technique is quite easy if practiced with care and patience.

The room used for tempering and dipping chocolate should be 65° to 70°F. and draft free. If the room or chocolate is too warm the chocolates may have large tailings or feet. Either too warm or too cool will

cause the chocolate to lack luster or bloom. Low humidity, no strong odors and good air circulation are also recommended.

The candy centers should be 68° to 70°F.

Having a good thermometer with a range from 60° to 122°F. is advisable.

TEMPERING

There are three steps to tempering:

Melting, heating to 120° to 122°F.

Cooling to 79° to 80°F.

Warming to 88° to 90°F. for dark chocolate, 84° to 86°F. for milk chocolate or white cocoa butter coating (white chocolate).

DOUBLE BOILER TEMPERING

Chop chocolate blocks into small pieces or use chocolate wafers.

Fill bottom of double boiler so the hot water does not touch the bottom of the upper pan. Do not let the water boil. Stir the chocolate while melting to ensure even heating. Try to avoid creating air bubbles. Heat chocolate to 120° to 122°F.

Replace the hot water with 70°F. water, no cooler. Stir until the chocolate cools to 79° to 80°F. It may occasionally be necessary to add additional cool water to the bottom of the double boiler.

Now replace the 70°F. water with warm water (about 92° to 93°F.) and raise the temperature of the chocolate to 88° to 89°F. for dark chocolate or 84° to 86°F. for milk chocolate or white cocoa butter coating (white chocolate). Maintain the appropriate temperature while dipping. If the chocolate exceeds 90°F. it will be necessary to repeat the tempering process.

TESTING THE TEMPER

It is advisable to test the temper of the chocolate before starting to dip. Test the temper by

spreading a small amount on foil and allowing it to cool. It should be smooth and shiny. Dull areas, wet areas or streaks may indicate poor temper or a lack of mixing. If the results are unsatisfactory retemper the chocolate before proceeding.

## ALTERNATE METHODS OF TEMPERING

### SEED METHOD

Chop chocolate blocks into small pieces or use chocolate wafers. Finely grate chocolate equal to 25% of the weight of the chocolate to be tempered.

Fill bottom of double boiler so the hot water does not touch the bottom of the upper pan. Do not let the water boil. Stir the chocolate while melting to ensure even heating. Try to avoid creating air bubbles. Heat chocolate to 120° to 122°F.

Replace the hot water with 70°F. water, no cooler. Stir in finely grated chocolate a tablespoon at a time until the chocolate cools to 79° to 80°F. Be sure the grated chocolate is melted and well mixed.

Now replace the 70°F. water with warm water (about 92° to 93°F.) and raise the temperature of the chocolate to 88° to 89°F. for dark chocolate, or 84° to 86°F. for milk chocolate or white cocoa butter coating (white chocolate). Maintain the appropriate temperature while dipping. If the chocolate exceeds 90°F. it will be necessary to repeat the tempering process. Test the temper (see double boiler method).

### MARBLE SLAB METHOD

Chop chocolate blocks into small pieces or use chocolate wafers. Fill bottom of double boiler so the hot water does not touch the bottom of the upper pan. Do not let the water boil. Stir the chocolate while melting to ensure even heating. Try to avoid creating air bubbles. Heat chocolate to 120° to 122° F.

Pour a portion of the melted chocolate to be

tempered on a clean dry room temperature marble slab. Maintain the remaining chocolate at about 92° to 94°F., stirring occasionally. With a candy scraper, work chocolate back and forth on marble slab until chocolate is 79°F to 80°F. Return cooled portion to a bowl. Add warm chocolate a little at a time until chocolate reaches appropriate temperature range for dipping, 88°F to 89°F for dark chocolate or 84°F to 86°F for milk chocolate or white cocoa butter coating. Keep reserve chocolate at 92°F to 94°F. and add as necessary to keep chocolate at dipping temperature. Test the temper of the chocolate

## MICROWAVE METHOD

Chocolate may be melted in the microwave. The cooking time will vary with the kind of microwave and the amount of chocolate.

1. Place the chocolate in a microwave-safe plastic container. Chocolate should be broken up; it will melt faster and more evenly in small pieces.
2. Set the microwave oven to defrost and turn on.
3. When the chocolate looks wet, stop the microwave frequently and stir. Chocolate does not lose its shape as it melts and must be stirred. Because of the way the microwave cooks and because of hot spots which occur in microwave ovens and glass containers, it is necessary to stir frequently to prevent scorching.
4. When the chocolate is almost at 122°F. (about 118°F.) remove it from the microwave oven. The temperature will continue to rise after the chocolate is out of the oven. Finish tempering the chocolate using one of the above methods.

## NOTES

The grey color, called bloom, is cocoa butter or sugar that has separated from other ingredients. Bloom may occur in chocolate over time or when chocolate is

subject to high temperatures. It does not affect the freshness or flavor. If bloom is present, careful tempering is necessary to achieve a beautiful luster.

Chocolate scorches easily and becomes grainy. Take care to stir frequently and do not melt over boiling water or direct heat.

Centers and molds should be at room temperature, about 70°F. Molds should be clean and dry.

Moisture in any form will cause the chocolate to thicken. Be wary of steam from simmering water. Do not cover chocolate with a lid or condensation may form and drop on the chocolate.

Any leftover may be hardened and retempered at a later date. Plain molded pieces which show signs of bloom may also be melted and retempered.

Chocolate should be stored wrapped in foil or food grade plastic at about 65°F. in an odor-free, cool, dry dark place.

Melting chocolate should be stirred but be careful not to whip in air. Air will increase the viscosity and cause bumps and holes in the finished work.

Avoid handling finished chocolates; it will leave prints.

# MELTING CONFECTIONERY COATING

DOUBLE BOILER METHOD

1. Break coating into small pieces (or use wafers) and place in the top of a double boiler. Set aside.
2. Place hot water, not boiling, in the bottom section of the double boiler.
3. Place top of double boiler, containing coating, over the hot water. Do not get steam or water into coating or it will thicken.
4. Stir frequently until coating is melted, or reaches 115°F. on candy thermometer. Do not let it get any hotter.
5. Change water in the lower section of the double boiler to cool and stir coating in top section

until it thickens slightly, or registers about 100°F. Continue to stir occasionally to keep mixture uniform.

SLOW COOKER METHOD

1. Break coating into small pieces (or use wafers) and place in slow cooker.
2. Turn slow cooker to lowest setting and stir occasionally. The sides of a slow cooker get very hot. The coating must be stirred to melt uniformly, otherwise it will first begin to melt, then crumble and become impossible to work. (See Problems and Cures.)
3. When there are just a few unmelted pieces of coating, turn the cooker off and begin to work with the coating. The ceramic pot will maintain the temperature for a long time.
4. Continue to stir occasionally to keep the coating mixed and uniformly heated. If the coating begins to cool and thicken, turn the slow cooker to low to warm it.

MICROWAVE METHOD

The cooking time will vary with the kind of microwave and the amount of coating.

1. Place coating in a microwave-safe plastic container. Coating should be broken up; it will melt faster in small pieces.
2. Set the microwave oven to defrost and turn on.
3. When the coating looks wet, stop the microwave frequently and stir the coating. Coating does not lose its shape as it melts and must be stirred. Because of the way the microwave cooks and because of hot spots which occur in microwave ovens and glass containers, it is necessary to stir frequently to prevent scorching.
4. When the coating has only a few small lumps remaining, remove it from the microwave and stir until all is melted.
5. Place pan of melted coating into a pan of lukewarm water and stir until thickened slightly, then pour

into molds. Stir coating remaining in pan occasionally to keep temperature uniform throughout.

PROBLEMS AND CURES

Overheating will cause coating to thicken and possibly crumble. The grains will also become enlarged. Although these enlarged grains cannot be corrected, the coating may be made usable by cooling the coating and adding small amounts of melted Paramount Crystals or vegetable oil.

White streaks (bloom) may be caused by overheating, moisture or lack of stirring. Place coating in a pan and re-melt.

STORAGE

Scrape left over coating from pan onto waxed paper or release paper to cool and harden. When hardened, break up and place in a plastic bag. Store all coating at 60°-70°F. in an area free from strong odors and high humidity. To use again, follow the melting instructions.

# MOLDING CONFECTIONERY COATING

1. Melt coating, using the method you prefer.
2. Mold should be clean, dry and polished with a soft cloth; to give shine to your finished piece.
3. Spoon coating into molds. Do not overfill.
4. Tap molds vigorously on counter to release air bubbles. Any air bubbles that do not pop will show up as blemishes (pocks) on the surface and may be the cause of leaking in some filled pieces.
5. Place in refrigerator until hardened.
6. When hardened invert and tap gently. When the candy has set it will fall out. Avoid touching the molded pieces any more than necessary. Handling will leave fingerprints.

# HOLLOW MOLDING

1. Cut mold to separate front and back, or left and right.
2. Put mold together lining up all curves and features, and trim mold so that when put together the edges are even.
3. Fill the deeper side with cool coating and tap on counter to remove air bubbles.
4. Place opposite half on top, line up all curves and features, and clip together with paper clips or bulldog clips.
5. Roll coating around inside until evenly coated then tap out air again.
6. Set mold in refrigerator with mold resting on its base until completely set. Release hollow piece by prying apart. Avoid touching the molded pieces any more than necessary. Handling will leave fingerprints.

# CARE OF MOLDS

Molds need not be washed after each use. When washing is necessary, wash in warm water with a mild soap and immediately towel dry. Molds should never be washed in a dishwasher.

Molds should be stored flat.

# MULTIPLE COLOR MOLDING

Multiple colors may be used by painting the inside of the mold, where desired, with melted coating (pink for ears, yellow for ties, etc.). When detail has thickened, spoon slightly warm coating into mold. Tap to release air. Refrigerate to set up.

# RECIPES

## CARAMELS

Equipment: Heavy 3 quart saucepan, candy thermometer, wooden spoon, 9"x9" pan, and kiss papers (optional).

2 cups granulated sugar
1/2 cup butter
3/4 cup light corn syrup
2 cups whipping cream
1/16 teaspoon lecithin, optional

Butter a 9"x 9" pan and set aside. Place sugar, butter, corn syrup, and 1 cup whipping cream in a 3 quart pan and bring to a rolling boil over medium high heat. Slowly add the second cup of whipping cream in a slow trickle so the boiling does not stop. Stir continually. When all of the cream is added place the thermometer in the pan. Add lecithin. As the temperature increases reduce the heat. Cook to 246°F. for a firm caramel. Cook 2°F. less for a softer caramel. Pour the caramel into the buttered 9"x 9" pan. When the caramel has set up, cut with a lightly buttered knife and wrap the individual candies in kiss papers or dip in chocolate.

VARIATIONS:

Turtles can be made by spreading pecan pieces in a buttered jelly roll pan. Pour the caramel into a candy funnel and drop caramel mounds on the pecans or spoon caramel onto the pecans. Spread chocolate on the top of the turtles after they set or dip the turtles in chocolate for a fancier turtle.

Caramellows can be made by pouring a thin layer of caramel in a pan, then top it with a freshly made layer of marshmallow. Allow it to set up overnight. Remove the candy from the pan and cut it into squares and dip in chocolate.

## CHOCOLATE CARAMELS

Equipment: Heavy 3 quart saucepan, candy thermometer, wooden spoon, buttered knife, 9"x 9" pan, kiss papers (optional).

3 cups sugar
2/3 cup light corn syrup
2/3 cup cocoa
2 tablespoons butter
2 1/4 cups whipping cream
1 teaspoon vanilla

Butter the 9"x 9" pan.

Mix all ingredients, except vanilla, in a heavy saucepan. Boil, stirring occasionally, until thermometer registers 246°F. Add vanilla and pour into buttered pan. When cool, cut into small squares with a buttered knife and wrap individually in kiss papers. Yield: 2 pounds.

## FINEST CHOCOLATE CARAMELS

This recipe takes time but is well worth it.

Equipment: 8"x 8" pan, heavy 3 quart pan, wooden spoon, pastry brush, thermometer and kiss papers.

3 cups whipping cream
2 cups sugar
1 cup light corn syrup
1/4 teaspoon salt
2 tablespoons butter
4 ounces baking chocolate, melted
1/2 teaspoon vanilla

Butter the 8"x8" pan and set aside.

Combine 1 cup whipping cream, sugar, syrup, and salt in a heavy 3 quart saucepan. Stir and cook over medium heat until sugar is dissolved. Wash down the sides of the pan with a water moistened pastry brush. Cook to

234°F. When mixture reaches 234°F., slowly trickle 1 cup whipping cream into mixture being careful not to stop the boil. Cook to 234°F. again. Add remaining cup of cream and butter without stopping the boil. Cook to 244°F. Remove from heat and add chocolate and vanilla. Stir to blend. Pour into the buttered pan. When cool, cut and wrap each piece in kiss papers.

## BUTTERSCOTCH CRUNCH

Equipment: Double boiler, parchment or waxed paper, spoons, bonbon cups and assorted molds (optional).

1 pound butterscotch coating
1 1/2 cups Tiny Crisp Rice

Melt butterscotch coating in the top of a double boiler over hot water. Add Tiny Crisp Rice and stir into coating. Drop clusters on parchment or wax paper or in bonbon cups with a teaspoon or spoon it into molds and tap out the air bubbles. Refrigerate to set up.

VARIATIONS:

Substitute other coating flavors or chocolates for butterscotch coating.

Instead of Crisp Rice try Rice Krispies, warm nuts, Cheerios, raisins, Kix, or mini marshmallows. Or try a creative combination of ingredients.

## BASIC HARD CANDY

Equipment: 1 1/2 quart saucepan, pastry brush, candy thermometer, hard candy molds (optional), cookie sheet (optional), and wooden spoon.

2 cups granulated sugar
2/3 cup light corn syrup
3/4 cup water

Oil flavors or hard candy flavors
Food coloring

Measure sugar, corn syrup and water into a 1 1/2 quart saucepan and blend together. Place over high heat and stir vigorously until mixture comes to a boil. Do not stir after boiling starts. Allow the syrup to boil two minutes, then wash down the sides of the pan once with a wet pastry brush to remove any crystals. Clip the thermometer to the side of the pan and continue to boil to 300°F. When the syrup reaches 300°F., remove the pan from the burner and allow boiling to subside slightly before adding coloring and flavoring. Gently stir in flavor, then pour into vegetable oiled molds. Allow the hard candies to cool, then gently pry from the molds. Hard candies should be wrapped individually to prevent them from sticking.

VARIATIONS:

Try adding pucker power to your fruit flavors by allowing the syrup to cool to 260°F. then gently stir in fruit flavor and 1/4 to 1/2 teaspoon citric acid. Mold as usual. Malic acid may be added at 300°F.

Make plain suckers by laying sucker sticks out on vegetable oiled jelly roll pan. Pour syrup over stick using a tablespoon.

Make candy drops by dropping teaspoons of syrup on an oiled cookie sheet or mini-muffin tin.

Pillows are made by pouring the whole batch onto a jelly roll pan. Let it cool undisturbed for 2 to 3 minutes. Fold the edges of the batch into the center. Flatten by pressing with a slightly greased hand. Loosen the batch with a spatula and turn it over to cool evenly. Repeat folding and turning as necessary until batch is plastic. While the batch is still pliable, score the surface by pressing a greased knife into the surface every half inch to create bitesize squares. When cool, break the batch on the score lines. To add tartness, citric acid may be sprinkled over the surface just before folding the first time.

Crystallize the candy by putting a few pieces at a time in a strainer over lightly steaming water. When

they are evenly moist, roll them in granulated sugar. Treated this way hard candy will become sticky less readily.

## HARD CANDY 2

Equipment: Thermometer, 2 quart saucepan, pastry brush, bowl of water and spoon.

1 cup water
2 1/2 cups granulated sugar
1/4 cup glucose
Flavoring, to taste
Coloring as desired

Lightly coat molds with vegetable oil.

Measure all ingredients. Combine water, sugar, and glucose in pan over medium high heat. Stir vigorously until syrup boils up and comes down. After syrup boils back down, wash down the sides of the pan. Allow the syrup to continue to boil without stirring until it reaches 300°F. When the syrup reaches 300°F. remove the pan from the stove and add flavoring and coloring; gently stir in. Pour syrup into prepared molds.

## FRUIT CHEWS

Equipment: 1 1/2 quart saucepan, thermometer, spoon, 6"x 6" pan, and kiss papers.

1 teaspoon Grayslake Gelatin
2 tablespoons water
2 cups granulated sugar
1/2 cup glucose
1/8 teaspoon lecithin (optional)
1/2 cup melted paramount crystals
1 cup water
2 teaspoons hard candy flavor, or to taste
1 teaspoon citric acid, with fruit flavors
Food coloring

Butter a 6"x 6" pan and set aside. Soak 1 teaspoon Grayslake Gelatin in 2 tablespoon warm water. Set aside until needed.

In a saucepan, combine sugar, glucose, lecithin, melted paramount crystals, and water. Cook over medium heat stirring constantly until sugar is dissolved. Wash down the sides of the pan with a moist pastry brush. Add the gelatin. Cook to 246°F., stirring continuously. Remove from the heat. Add the flavoring, citric acid and food coloring. Pour the finished chews into the buttered 6"x 6" pan. When the chews have set up cut them into 3/4 inch squares and wrap them in kiss papers.

## UNCOOKED FONDANT

Equipment: Large bowl, spoon, parchment or waxed paper, Saran Wrap, and knife.

1/3 cup soft butter or margarine
1/2 teaspoon salt
3 1/2 cups powdered sugar
1/3 cup light corn syrup
1 teaspoon vanilla

Blend butter, corn syrup, salt and vanilla in large mixing bowl. Add sifted powdered sugar a little at a time. Mix together, first with a spoon, then knead well with hands. Turn onto counter and continue kneading until mixture is well blended.

Divide in three parts:

1. Flavor with a few drops of wintergreen and add green paste color.
2. Leave white but add walnut flavoring and chopped walnuts. (Nuts are optional.)
3. Color with red and add cinnamon flavoring.

Roll each color out on parchment or wax paper into a rectangular shape. Layer together and wrap in Saran Wrap. Refrigerate until firm. When firm, cut into squares. Wrap each piece in a square of Cellowrap.

VARIATIONS:

During spring change the colors to pink, white, and mint green.

Roll the mints thin and cut out designs with small canape cutters. Let the designs rest until they form a crust then dip in melted coating or chocolate. The scraps may be rolled in balls for dipping, it gives a pretty marbled effect.

NEAPOLITAN can be made by preparing the recipe above, then divide in three parts and color and flavor as below.

1. Flavor with 1/4 tsp. cherry and add pink color.
2. Leave white but add 1/8 cup finely chopped walnuts.
3. Knead in 1/2 ounce melted baking chocolate.

Finish the same as the main recipe.

## PARTY MINTS

Equipment: Double boiler, candy thermometer, waxed paper, clean cloth, and spoon. Optional equipment: Plastic mint molds or mats, depositing funnel.

1/4 teaspoon Grayslake Gelatin
5 tablespoon water, lukewarm
3 1/2 cups Easy Fond
Flavoring and coloring, as desired.

Prepare simple syrup recipe below.
Carefully measure ingredients.

Mix gelatin and water and set aside until granules swell.

Place gelatin mixture in top of double boiler over simmering water until gelatin is dissolved. Gradually add Easy Fond while continuing to heat and mix. Do not scrape sugar from sides of pan. Add flavor and coloring. Continue stirring until the batch reaches 158°-160°F. If necessary the batch may be thinned with simple syrup.

Wipe the sides of the pan clean with clean cloth so no sugar crystals fall into candy to start

crystallizing.

Drop party mints by teaspoons onto parchment or waxed paper, mint mats or plastic mint molds. Using a warm depositing funnel will speed the process.

Makes 1 1/3 pounds of mints.

## SIMPLE SYRUP

2 tablespoons sugar
1 tablespoon water

Combine 2 tablespoons sugar with 1 tablespoon water, stir and heat to rolling boil then remove from burner to use if necessary. Be sure to dissolve all crystals. Keep warm until needed.

## FONDANT MINTS

Equipment: Mixer, double boiler, thermometer, wooden spoon, funnel (optional), molds or mats.

2 1/4 cups Fondant Readymix
3 tablespoons warm water

To reconstitute into fondant, one of two methods may be used:

1. Place 2 1/4 cups Fondant Readymix and 3 tablespoons warm water in mixer and mix until perfectly smooth (about 5 to 10 minutes).
2. Storage method: Mix 2 1/4 cups Fondant Readymix and 3 tablespoons warm water until well blended. Store in covered dish until smooth. (Approximately 1 to 1 1/2 hours.)

Either of the above methods works equally well. To store for later use, heat over hot, not boiling, water until it reaches 105°F., then cover well and store until needed.

MINTS

In a double boiler heat reconstituted fondant over hot water until the temperature of the fondant reaches 165°-170°F. Flavor and color, as desired. While maintaining temperature above, pour the mixture into heated funnel and drop patties onto flat or corrugated mats to set. Yield: about 5 dozen mints.

VARIATIONS

Try molding mints in clean dry mint molds.

Try dipping mints in chocolate for crisp chocolate mint taste.

Add a little Convertit just before depositing. Dip the mints in chocolate. After the mints are in chocolate the convertit will start to soften the mint center.

## BUCK EYE NUTS

Equipment: Bowl, spoon, parchment or wax paper, and double boiler.

2 1/2-2 3/4 cups powdered sugar
1 cup less 2 tablespoons crunchy peanut butter
1/2 cup melted margarine
1 teaspoon vanilla

Thoroughly mix all ingredients together. Chill to set up. Roll into balls. Dip halfway into melted chocolate coating. Set on parchment or wax paper until cool.

## STRAWBERRY CANDY OR BONBON CENTER

Equipment: 1 1/2 quart saucepan, wooden spoon, plastic strawberry hulls, and strawberry mold (optional).

1 cup marshmallows (10 large marshmallows)
1/2 cup light corn syrup
Coloring, if desired

2 cups Macaroon Coconut
1 teaspoon vanilla or strawberry flavoring
Red Rainbow Sugar

Combine marshmallows, corn syrup, and coloring in pan. Stir and melt over low heat. Add Macaroon Coconut and vanilla and mix. Cool. Roll a small amount in bright red sugar and shape like a strawberry. (Strawberry candies may be molded in strawberry mold for added realism.) A plastic strawberry hull completes the illusion.

VARIATIONS

Bonbon centers, roll the above mixture into balls of desired sizes, dip into chocolate or coating.

Try almond or strawberry flavor in place of vanilla.

Make strawberries from recipe above, replacing plastic hulls with stems and hulls made of royal icing. Use tip 349 for leaves of hull and tip 3 for the stem.

## STRAWBERRIES

Equipment: Bowl, spoon, strawberry hulls, and strawberry mold.

1 can sweetened condensed milk
2 1/2 cups Macaroon Coconut
2 (3 ounce) packages strawberry flavored gelatin
Red Rainbow Sugar

Combine sweetened condensed milk, Macaroon Coconut, and strawberry gelatin in bowl and mix thoroughly. Roll a small amount in red sugar then shape into a small strawberry. Add a plastic strawberry hull.

VARIATION

Make strawberries from recipe above, replacing plastic hulls with stems and hulls made of royal icing. Use tip 349 for leaves of hull and tip 3 for the stem.

# MARSHMALLOWS

Equipment: 1 1/2 quart saucepan, heavy duty mixer, 12"x18" pan, spatula and knife.

3 tablespoons Grayslake Gelatin
1/2 cup warm water
1/2 cup water
2 1/2 cup granulated sugar
1 1/2 cup Nulomoline
3/4 cup light corn syrup
1 teaspoon colorless vanilla

Soak gelatin in warm water for 30 minutes or more. Butter an 12"x18" pan.

Place 1/2 cup water, sugar, and Nulomoline in a one and one half quart saucepan and cook over medium heat until mixture is hot and sugar is dissolved. When hot, not boiling, add gelatin and stir until dissolved. Pour into mixer bowl and begin to mix. Add corn syrup and vanilla. Whip until white, fluffy and double in bulk. The marshmallow will hold a soft peak. Pour into a buttered 12"x18" pan. Sprinkle with powdered sugar and let set at least 24 hours before cutting.

Cut marshmallows and roll in powdered sugar. Store in a sealed container.

VARIATIONS

Place marshmallows in a strainer, run under lukewarm water, then roll in toasted Macaroon Coconut or Coconut Crunch.

Animal shapes can be made by buttering cookie cutters and cutting marshmallow animals. These may be dusted with powdered sugar or dipped in coatings.

Scraps may be turned into rocky road by adding them to melted dark chocolate flavored coating and pouring out on waxed paper.

Molded shapes may be created by filling a pan level with molding starch and pressing the item to be molded into the molding starch to get the shape. When the marshmallow reaches the soft peak stage fill an 18 inch pastry bag and squeeze marshmallow into indentations.

## ALMOND BARK

Equipment: Cookie sheet, double boiler, spoon and parchment or waxed paper.

Toast almonds on a cookie sheet in a 250°F. oven until golden. Allow almonds to cool. Melt white or chocolate flavored coating in top of double boiler over hot, not boiling, water. Pour toasted almonds into coating, then pour out onto parchment or waxed paper. When cooled break into bitesize pieces.

VARIATIONS

Add almond oil to white coating for extra flavor. If only almond flavoring is available mix with vegetable oil and add to coating before melting.

## PEANUT BUTTER FUDGE

Equipment: Double boiler, spoon, and 8"x 8" pan.

1 pound white coating
1 cup peanut butter

Generously butter an 8"x 8" pan. Melt one pound of white coating. Add 1 cup peanut butter, either crunchy or smooth. Beat together thoroughly and pour into the prepared pan. Let stand until firm but not hard, then cut in squares.

VARIATIONS

Use chocolate or butterscotch coating in place of white coating.

When made with butterscotch this makes a good center for peanut butter cups.

## SUGAR PLUMS

Equipment: 1 1/2 quart saucepan, mixer, and plastic mint molds.

1/4 cup heavy cream
1/2 cup butter
5 1/4 to 5 1/2 cup powdered sugar
Flavoring, to taste
Food coloring, as desired

In a small saucepan heat cream until hot, but not boiling.

In mixing bowl, cream butter; gradually add 3 cups powdered sugar and blend thoroughly. Add heated cream, flavoring and food coloring (if candies are to be assorted flavors and colors, work the color and flavoring in later). Gradually add remaining powdered sugar until a pliable candy clay is formed. If several colors of candy are desired, divide mixture and work in colors and flavors at this time. Pinch off a small amount of candy; roll between palms of the hands to form a small ball. Press ball into cavity of mold: flex and release at once. Yield: 1 1/2 pounds.

## TRUFFLE

Equipment: 1 1/2 quart saucepan and spoon.

1 pound finely grated chocolate: milk, dark or white
1/2 cup whipping cream
Flavor to taste with flavorings or liqueur

Heat whipping cream to boiling. Add grated chocolate and flavoring. Stir to mix, then cover and allow to set until almost room temperature. Stir until light and creamy. Chill until it may be formed into centers. Roll and dip in coating or powdered sugar.

## TRUFFLE 2

Equipment: Double boiler, candy thermometer, spoon, mixer and 1 quart saucepan.

1 1/2 pounds pure milk chocolate
1/3 cup heavy cream
1/3 cup half and half
1 1/2 teaspoons vanilla
Chocolate or chocolate coating

Melt chocolate over hot water. When melted, beat until smooth. Set aside. Combine cream and half and half, heat to scalding. Let stand to 130°F. Add cream to melted chocolate all at once. Beat until smooth and well blended. Add vanilla and let cool. When cool, beat with mixer until candy is light and fluffy. Put in refrigerator until firm. When firm roll in balls. Dip in dipping chocolate.

## MINT SUPREME

Equipment Double boiler, candy thermometer, spoon, mixer, 1 quart saucepan, pastry bag and tip.

1 1/2 pound coating
2/3 cup whipping cream
Mint oil to taste

Melt coating over hot water and set aside. Heat whipping cream to scalding. Add the whipping cream to the melted coating and stir until well blended. Stir in flavoring, then refrigerate until cool. Stir occasionally. When thickened beat with mixer until candy is light and fluffy. Spoon into pastry bag containing tip 195. Squeeze mixture into prepared chocolate cups and sprinkle with complementary colored sprills or chill until firm and spoon out balls and roll in chopped nuts or sprills.

## COCONUT KISSES

Equipment: Double boiler, spoon, thermometer, kitchen parchment, 18 inch decorating bag (optional), and #12 tip (optional).

2 1/3 cups Drifond
3 tablespoon warm water
Dash salt
1 cup marshmallow cream or frappe
1 1/4 cup Macaroon Coconut
1/4 teaspoon Convertit (invertase)
1/4 teaspoon Van-O-Van (or vanilla)

Place Drifond in top of double boiler. Add water and salt; stir over hot water until smooth. Stir in remaining ingredients and heat to 160°F. Spoon out into small mounds or fill decorating bag and squeeze out even mounds on parchment paper. Allow to set up.

VARIATIONS

Dip coconut kisses half or all the way into dark chocolate coating.

Roll in balls and use as coconut centers for bonbons, coating with chocolate or pastel coating.

## EASY PARTY MINT

Equipment: 1 1/2 quart saucepan, bowl, waxed paper, and plastic fondant mold.

1/3 cup whipping cream
1/2 cup melted butter
1 egg white
1 teaspoon cream of tartar
1/8 teaspoon peppermint oil or flavoring of choice
2 pounds powdered sugar
Food coloring

In a small saucepan heat whipping cream until hot, but not boiling. In mixing bowl combine heated cream,

butter, egg white, cream of tartar, flavoring and food coloring. Gradually add powdered sugar and blend together thoroughly. If several colors of candy are desired, divide mixture and keep well covered. Refrigerate for about 15 minutes. If sticky, work in additional powdered sugar. Press balls of mixture into plastic mold, and unmold at once onto parchment or waxed paper. Yield: about 14 dozen candies or 2 1/2 pounds.

## COCONUT CHIP CRUNCH

Equipment: 1 1/2 quart saucepan, cookie sheet, wooden spoon, and candy thermometer.

2 1/2 cups granulated sugar
2/3 cup water
1/3 cup vinegar
1 tablespoon butter
1 1/4 cup peanuts
3 cups coconut chips (or 2 1/2 cups coconut chips and 1/2 cup blanched slivered almonds)

In a saucepan over medium high heat cook sugar, water, vinegar and butter. Stir vigorously until sugar dissolves and syrup boils. Wash down sides of pan with a damp pastry brush. Continue to cook to 300°F. Stir in peanuts and coconut. Remove from stove. Pour onto a greased cookie sheet. Let cool. Break into pieces and store in an airtight container.

## MINT SANDWICH

Equipment: Two double boilers, parchment or waxed paper, decorating spatula, and candy thermometer.

1 pound dark chocolate flavored coating
1/2 pound green coating
Peppermint oil

Melt coating in separate double boilers. Add a few drops of peppermint oil to each color. Cool both

coatings down to between 85°to 90°F.

Thinly spread 1/2 of the dark coating on parchment or waxed paper. Let this set just until the finish turns dull, holding the rest of the coating over slightly warm water so it will not solidify. When first layer is set, carefully spread all of the green coating over it, let this set until it just turns dull, then carefully spread the rest of the semi-sweet chocolate coating over the green. Leave the layered candy until almost set, then score with a sharp knife. Allow the candy to set until firm, then snap on score lines.

VARIATIONS

Try pink, yellow, white or peach coating with other mint flavors such as wintergreen, cream de menthe, or spearmint.

Try dark chocolate flavored coating on light chocolate flavored coating layers.

Layered mints may be made with real chocolate. Tint the white cocoa butter coating with powdered colors. Chocolate and cocoa butter coating must be tempered.

## CREAM CHEESE MINTS

Equipment: Bowl, fork or spoon, and plastic fondant molds.

1 (3 ounce) package of cream cheese
1/4 to 1/2 teaspoon flavoring
2 1/2 cups powdered sugar
Food coloring

In mixing bowl, soften cream cheese. Add coloring and flavoring, as desired. Gradually add powdered sugar, mixing well by hand and then kneading until consistency is like pie dough or putty. If a firmer mixture is desired, add more powdered sugar. Roll in balls the size of marbles. Place one side in a small amount of sugar, granulated or colored sugar corresponding with the flavoring and coloring used. Place sugar side down into a cavity of a mold, pressing

from edge of mold to center. Unmold at once onto parchment or waxed paper. Allow the candies to dry 12 hours on one side then turn and allow the bottom to dry 12 hours.

To freeze candies for later date, layer dried candies in a cardboard box with parchment or waxed paper. Enclose the box in a plastic bag. When defrosting allow the candies to rise to room temperature before removing the bag.

VARIATIONS

Try dipping molded candies in coating.
Try adding citric acid to fruit flavors.

## CAROB CANDY SQUARES

Equipment: 2 quart saucepan, 9"x 9" pan and parchment or waxed paper.

1/2 cup honey
1/2 cup peanut butter
1/2 cup unsweetened carob powder
1 cup roasted soybeans or dry roasted peanuts
1 cup raisins (dates or figs)
1 cup Macaroon Coconut

Gently heat the honey and peanut butter until melted. Remove from heat. Stir in carob until well blended. Mix in remaining ingredients. Press into pan lined with parchment or waxed paper. Cover and chill until firm. Cut into squares. Yields 24 pieces.

## CAST JELLIES

Equipment: 2 quart saucepan, wooden spoon, oiled 8"x 8" pan or molds.

Step I:

2 tablespoons granulated sugar
6 tablespoons Whistojel

1 cup plus 2 tablespoons water

Mix the sugar and Whistojel well in a heavy 2 quart saucepan. Add the water and bring to boil on medium high or the highest heat you can use without scorching. Stir continually.

Step II:

3/4 cup plus 2 tablespoons granulated sugar
1 cup light corn syrup (glucose may be substituted, producing a firmer jelly.)
1 teaspoon flavoring or to taste
Food coloring, as desired

Add sugar to Step I and stir. Then add corn syrup. Stirring constantly, cook to 222° to 224°F. on the highest heat possible without scorching, stirring constantly. When correct temperature is reached, remove from heat, add flavoring and coloring.

Pour candy into vegetable oiled molds, starch molds or parchment-lined 8"x 8" pan. Allow to set overnight. Makes about 1 pound.

## CUT SLAB JELLIES

Before beginning, prepare acid solution recipe found on page 32.

Step I:

1/4 cup granulated sugar
1/2 cup Whistojel
2 1/4 cups water

Step II:

1 3/4 cup granulated sugar
1 cup glucose
1 teaspoon flavoring or to taste
Food coloring, as desired

Use directions for cast jellies. When desired temperature of 222°F. has been reached, remove from

burner and add the flavoring and coloring. Blend in one teaspoon acid solution thoroughly and pour immediately into parchment-lined 9"x9" pan. When cooled, cut into squares and coat with powdered sugar or crystallize** Makes 1 3/4 pounds jellies.

ACID SOLUTION:

1 tablespoon cream of tartar
1/2 tablespoon water

Blend well. Add one teaspoon solution to candy just before it is poured into lined pan.

*STARCH MOLDS:

Sift molding starch into a pan of the depth you want your candy to be. Level the starch by pulling a straight edge across the pan. Using a thimble, fancy button or any small object with an interesting design, press down repeatedly into the starch, to make a series of impressions in the starch. Each time, pull the object out carefully so the mold will be perfect. Set this aside until the candy is cooked.

PLASTIC MOLDS:

Lightly coat plastic mold with vegetable oil or spray with vegetable oil. Candy will release with a gentle push.

**CRYSTALLIZING:

Steam candy in a strainer over boiling water until just dampened. Immediately roll in granulated sugar and set aside to dry.

PACKAGING :

Allow the candies to set 12 hours to form a film before packaging.

## CHERRY CORDIAL

These instructions are for making cherry cordials with chocolate-flavored confectionery coating. If you prefer to use pure chocolate it will be necessary to use special instructions for tempering chocolate. When the recipe specifies chilling the coating place real chocolate in a cool room (65°-70°F.).

PREPARE CHERRIES:

Drain maraschino cherries overnight, saving juice.

PREPARE COATING:

See directions for melting confectionery coating or tempering chocolate.

PREPARE SHELLS:

Wash mold and dry thoroughly.

Using a 1/4 " wide, flat brush , coat cavities of mold thoroughly. Make sure top edges of mold are well sealed. Pop into refrigerator until set.

Alternate method: Fill all of the molds with coating. Tap on counter to release air bubbles. Invert over waxed paper and swirl with a circular action to remove chocolate evenly. Reinvert and scrape off excess coating. Tap once to settle any excess and allow to firm in refrigerator.

FILLING:

Mix 1/2 cup Drifond with just enough cherry juice to obtain a thick cream texture. (A drop or two of Convertit may be added to speed and complete the liquefying action.) Place a drained small cherry into cavity. (It may be necessary to cut the cherries in half.) Add about 3/4 teaspoon Drifond mixture, covering the cherry. Be careful not to drip onto edges of mold cavity. Cover with about 1/2 teaspoon coating. Place in refrigerator until just set. Over-chilling will cause cracking and leaking.

REMOVING CANDIES:

Remove mold from refrigerator. Turn over and

gently tap; when properly set the cherry cordials should drop out. If they do not drop out try chilling a little longer. Let stand a few hours to cordial (overnight if possible but one hour is better then not at all).

## FUDGIE ROLLS

Equipment: Two bowls, two spoons, knife, kiss papers.

1/2 cup glucose
1/4 cup Fudge Supreme
1 teaspoon vanilla
2-2 1/2 cups sifted Fondant and Icing Sugar
3/4 cup powdered milk

Blend glucose, Fudge Supreme, powdered milk and vanilla in a bowl. Gradually add Fondant and Icing Sugar. Add sugar mixture gradually. Beat to mix. Knead in remaining sugar.

Form into logs and score. Allow to air dry until crust forms. Twist in kiss paper to save.

## OLD STYLE MAPLE FUDGE

1 1/2 cup granulated sugar
1 1/2 cup maple sugar
1 cup whole milk
4 tablespoons butter, cut up
1/2 teaspoon vanilla
1 cup walnuts or pecans, chopped

Place sugars and milk in a heavy 3 quart saucepan. Cook over medium high heat, stirring constantly to dissolve sugar and prevent scorching. After syrup comes to boil wash crystals off the sides of the pan with a moist pastry brush, stop stirring, insert candy thermometer,and continue to cook mixture to 238° F.

Remove from heat and sprinkle butter over the surface. Set aside to cool to 110°F without

disturbance. When the mixture cools to 110°F add vanilla and beat rapidly until mixture begins to thicken and lose its gloss. Stir in nuts and quickly spread in a lightly buttered 8x8" square pan. Cool until firm.

## VANILLA OR FLAVORED FUDGE

Equipment: Heavy duty mixer, 1 quart saucepan and 6"x6" pan.

2 1/2 cups Fondant Readymix
1/2 cup caramelized sweetened condensed milk**
1/4 cup corn syrup

Place in bowl, mix at least 10 minutes at low speed.

2 tablespoons butter
3/4 cup Paramount Crystals

Melt and add to above.
Dash of salt
Flavor as desired (Try 1 teaspoon caramel flavor)
1/2 cup chopped walnuts or pecans,(optional)

Add salt and flavor if desired, mix until smooth. Add nut meats, mix. Spread in buttered 6"x6" pan. Allow fudge to stand several hours or overnight before slicing.

## CHOCOLATE FUDGE

Equipment: Heavy duty mixer, double boiler and 6"x6" pan.

2 cups Easy Fond
1 tablespoon evaporated milk
1/4 cup caramelized sweetened condensed milk**
Place in a bowl and beat at least 10 minutes on low

until smooth.

2 ounces baking chocolate
1/2 cup Paramount Crystals
1 tablespoon butter

Melt in top of double boiler and add to ingredients in mixer.

Dash of salt
1/8 teaspoon vanilla flavor

Add and mix until smooth.

1/2 cup chopped walnuts or pecans (optional)

Stir in nuts. Spread in buttered 6"x6" pan. Allow to stand several hours or overnight before slicing. Makes 1 1/4 pound of fudge.

**CARAMELIZED SWEETENED CONDENSED MILK

Preheat oven to 425°F. Pour sweetened condensed milk into pie plate. Cover with aluminum foil; place in shallow pan. Fill pan with hot water. Bake 1 hour or until thick and light caramel-colored. Remove foil; cool. Refrigerate leftovers.

## QUICK TREATS

Dip oven-warmed pretzels in coating.

Dip oven-warmed animal crackers in coating.

Try dipped graham crackers

Stir peanuts and chow mein noodles into coating and drop by teaspoons on parchment or waxed paper.

Dip soft gumdrops in coating.

# CENTERS

## GENERAL INSTRUCTIONS FOR HAND ROLLED CENTERS

1. Prepare candy centers according to selected recipe. If too soft and sticky, add additional fondant mix; or if too stiff, add a few drops of water.

2. Sprinkle powdered sugar onto clean surface; roll the candy into a long,even rope, approximately 3/4 inch in diameter. Slice the rope into pieces about 1/2 inch long. Roll lightly between the palms of hands and form into desired shapes, such as balls, ovals, squares, triangles, patties, etc. Use a small amount of powdered sugar on hands if candy is sticky. Place pieces on waxed paper lightly dusted with powdered sugar. Let centers stand for at least 30 minutes or until a light crust forms before dipping them.

## MARSHMALLOW FRAPPE

Equipment: 1 1/2 quart saucepan and heavy duty mixer.

1/2 cup plus 1 tablespoon Nulomoline
1/8 cup plus 1 teaspoon egg white powder
1/2 cup plus 1 tablespoon Nulomoline
1 1/8 cup corn syrup

Combine 1/2 cup plus 1 tablespoon Nulomoline and egg white powder in mixing bowl and whip on low speed. Meanwhile combine 1/2 cup plus 1 tablespoon Nulomoline and 1 1/8 cups corn syrup in saucepan, stir and heat until all crystals are dissolved and the mixture is hot, about 210°F.

Add the heated mixture to the egg mixture and beat until light and double in bulk. Add 1 teaspoon colorless vanilla. Store in covered container. Use in any recipe calling for marshmallow cream or frappe. Makes 4 1/2

quarts.

VARIATIONS

Frappe cups can be made by coating pattie cups with coating, then fill with frappe using a 10 tip and an 18 inch decorating bag. Coat the top of the cup with chocolate, using the back of a spoon. Immediately tap lightly on table to remove air bubbles.

## MALT CANDY

Equipment: Double boiler, mixer, and small candy bar mold.

1 pound milk chocolate or chocolate flavored coating
6 tablespoons white coating, melted
1 cup instant malted milk powder

Melt milk chocolate flavored coating in the top of a double boiler. Coat the small candy bar mold.

In the top of a double boiler melt white coating. Combine white coating and malted milk powder and blend. Pack malt mix into mold when the center has set up. Cover with melted coating. Chill and remove from mold.

VARIATIONS:

For malted milk balls, pack malt mix into 1/2 inch balls, chill and dip in milk chocolate coating. If malt mixture gets too stiff, set the bowl in warm water.

## DELIGHT BARS

Equipment: 2 quart saucepan with lid, bowl, spoon and buttered jelly roll pan.

3 cups light corn syrup
1/4 teaspoon salt
1 cup water
2 cups sugar
4 1/2 cups Macaroon Coconut

3/4 cup chopped candied cherries and pineapple
3/4 cup raisins
3/4 cup chopped pecans

Combine first four ingredients in saucepan. Cook over medium heat, stirring until syrup comes to a boil. Cover tightly until steam flows freely, then remove lid, insert thermometer and cook to 236°F. Place dry ingredients (coconut, fruits and nuts) in a bowl and mix well. Pour syrup over fruit and nuts and mix thoroughly. Pour in buttered pan and pack about 3/8 of an inch thick. Cool, slice into bar shapes. Let dry, then dip in chocolate.

## MARZIPAN 1

Equipment: Mixer.

1 pound almond paste
4 egg whites
1 ounce Nulomoline or glucose
2 pounds powdered sugar
Food coloring
Vanilla or rum and vanilla flavoring

Mix all ingredients except powdered sugar and flavoring. Beat for three minutes. Add powdered sugar and flavoring and beat for five minutes more or work with hands. Mixture must stand overnight before using. Roll in balls and dip in chocolate or mold into fruits and characters.

## MARZIPAN 2

Equipment: Mixer.

1 cup almond paste
2 egg whites
1/2 teaspoon vanilla
1/2 teaspoon almond extract

1 pound powdered sugar

Mix all ingredients except powdered sugar and flavoring. Beat for three minutes. Add powdered sugar and flavoring and beat for five minutes more or work with hands. Mixture must stand overnight before using. Roll in balls and dip in chocolate or mold into fruits and characters.

## EASY VANILLA BUTTERCREAM CENTER

Equipment: Heavy duty mixer.

3 3/4 cups Fondant Readymix
1/4 cup light corn syrup
3 tablespoons water
1/4 teaspoon convertit
1/4 teaspoon salt
1/4 teaspoon vanilla
1/4 or 1/2 cup butter (1/2 cup of butter gives a richer butter flavor)

Place one half of Fondant Readymix and all other ingredients in mixing bowl. Mix at slow speed to blend. Add remaining Fondant Readymix and mix at slow speed until uniform and smooth. If you use the half cup of butter, chill overnight before forming into centers, as mixture will be quite soft. Allow the rolled centers to rise to room temperature before dipping. Using the 1/4 cup butter, the batch can be formed into centers immediately.

## BUTTERCREAM CENTERS

Equipment: Heavy duty mixer.

3 2/3 cups Fondant Readymix
1/4 teaspoon salt
2 tablespoons warm water
2 tablespoons soft butter

1/4 cup basic frappe **
1/4 teaspoon Convertit
1/4 teaspoon Van-O-Van (or vanilla)

Place 1 2/3 cups Fondant Readymix and salt in mixer bowl; add water; mix until well blended. Add butter, frappe, Convertit and Van-O-Van. Gradually add remaining 2 cups Fondant Readymix; mix at medium speed until smooth. Form into desired shapes and coat with dipping chocolate or summer coating. Yield: 6 dozen.

VARIATION:
Try adding 1/2 cup Macaroon Coconut and a few drops coconut flavor.

**BASIC FRAPPE

Equipment: Heavy duty mixer and 1 1/2 quart saucepan.

2 tablespoons egg white powder
2 tablespoons water
1 cup granulated sugar
5 tablespoons glucose
3 tablespoons water

Dissolve 2 tablespoons egg white powder in 2 tablespoons water. Meanwhile, in saucepan combine 1 cup granulated sugar, 5 tablespoons glucose (or light corn syrup) and 3 tablespoons water. Boil to 240°F. Beat dissolved egg white mixture until stiff. Add the hot syrup gradually in a fine stream, beating constantly until light and fluffy. Makes 2 to 2 1/4 cups frappe.

## PEANUT BUTTER BALLS

Equipment: Mixer.

1/2 cup oleo
1 cup peanut butter
3/4 - 1 pound powdered sugar

Combine oleo, peanut butter, and enough powdered sugar to form a firm center. Mix well and roll into balls. Dip in chocolate.

## COCONUT CHERRY NUT CENTER

Equipment: Mixer.

3 1/4 cup Fondant Readymix
1 tablespoon egg white powder
1/2 teaspoon salt
5 tablespoons warm water
1 tablespoon soft butter
1/2 teaspoon Convertit
1/2 teaspoon almond extract
1/8 teaspoon colorless vanilla
Pink food coloring
1/2 cup Macaroon Coconut
1/2 cup chopped walnuts
1/2 cup chopped glace cherries

Place 1 1/4 cups Fondant Readymix, egg white powder and salt in mixing bowl; mix until well blended. Add water, butter, Convertit, almond extract, vanilla, and food coloring. Beat until smooth. Gradually add remaining 2 cups Fondant Readymix; mix at medium speed (or mix by hand) until well blended. Add Macaroon Coconut, walnuts, and chopped cherries; mix only until well distributed. Form into desired shapes and coat with dipping chocolate or summer coating.

## CHOCOLATE CHERRY NUT CENTER

Equipment: Heavy duty mixer, double boiler, and 1 quart saucepan.

Part 1:

1/2 cup glace cherries, chopped
1 cup Nulomoline

Glace cherries should be conditioned by boiling in Nulomoline for 2 to 3 minutes. Drain Nulomoline and permit fruit to cool. Set aside.

Part 2:

2 ounces unsweetened baking chocolate
2 tablespoons butter

Combine baking chocolate and butter in top of double boiler and melt over hot water.

Part 3:

2 2/3 cups Easy Fond
2 tablespoons light corn syrup
1/2 teaspoon egg white powder
2 tablespoons water
Dash of salt
1/8 teaspoon Convertit
1/4 teaspoon colorless vanilla
1/4 teaspoon cherry flavor
1/4 cup chopped walnuts

Place all of Part 2, half the Easy Fond and all other ingredients of Part 3 except nuts, into bowl. Blend on low, then beat approximately 3 minutes on high speed. Add remaining Easy Fond. Mix at slow speed until uniform. Add cherries (Part 1), nuts and mix well. Consistency may be adjusted by increasing or reducing the amount of Easy Fond and/or water. Center may be rolled immediately. Allow to set until crust forms, then dip in chocolate flavored coating.

## CHERRY CREAMS

Equipment: Mixer.

4 1/2 cups Fondant Readymix
1/2 tablespoon egg white powder
1/4 teaspoon Convertit

3 1/2 tablespoons water
1 teaspoon wild cherry flavor
Pinch of citric acid
1/4 teaspoon vanilla
1/8 teaspoon butter flavor
Coloring

Place one half of Fondant Readymix in mixing bowl, add all other ingredients and mix at slow speed to blend, then beat until light at high speed for about 3 minutes. Stop beater. Add remaining Fondant Readymix and mix at slow speed until uniform and smooth. This can be made into centers almost immediately for dipping. Dip in coating. Makes about 45 medium centers or 80 small centers.

VARIATIONS:

Try adding chopped candied cherries and pecans or walnuts to the center.

## BAVARIAN MINT

Equipment: Mixer, double boiler, and jelly roll pan.

6 1/2 cups Fondant Readymix
1 cup evaporated milk
1/2 teaspoon Convertit
2 tablespoons light corn syrup
1/8 teaspoon peppermint oil
1 1/4 pounds melted dark chocolate

Mix Fondant Readymix, corn syrup, evaporated milk and peppermint oil in mixer for 12 to 15 minutes. Add melted chocolate and Convertit; beat at medium speed to blend. Whip at high speed for 1/2 minute. Refrigerate in an air tight container for 24 hours before rolling. Roll into balls and dip in chocolate flavored coating. Makes 200 pieces.

## BAVARIAN MINT

Equipment: Mixer.

8 cups Easy Fond
1 cup evaporated milk
2 1/2 tablespoons light corn syrup
1/8 teaspoon peppermint oil
1/8 teaspoon Convertit
1 1/4 pounds dark chocolate, melted

Mix Easy Fond , corn syrup, evaporated milk and peppermint oil. Add Convertit. Mix until smooth. Add melted chocolate. Beat until blended; whip at high speed 1/2 minute. Allow to set 24 hours in cool location. Roll into balls and dip in chocolate flavored coating.

## STANDARD CREAM CENTERS

Equipment: Mixer.

3 cups Fondant Readymix
1 1/2 teaspoon egg white powder
2 teaspoons glucose or light corn syrup
3 tablespoons warm water
Dash of salt
1/4 teaspoon Convertit
Flavoring
Food coloring

Place 1 1/2 cups Fondant Readymix and Egg White Powder in mixer bowl, Mix until well blended. Add glucose (or corn syrup), water, salt, Convertit, flavoring and food coloring. Mix until smooth. Gradually add remaining 1 1/2 cups Readymix; mix at medium speed until smooth. Form into desired shapes and coat with dipping chocolate or coating, as desired. Yields about 5 dozen centers.

VARIATIONS:

Vanilla: 1/2 teaspoon Van-O-Van (or 3/4 teaspoon Pure Vanilla Extract) plus an additional 1/8 teaspoon Convertit.

Pineapple: Dissolve 1/2 teaspoon Citric Acid in the water and add 1/2 teaspoon Pineapple Flavor and yellow food coloring. For more interest add 1/2 cup chopped candied pineapple and 1/2 cup chopped walnuts.

Lemon: Dissolve 1/2 teaspoon Citric Acid in the water and add 1/2 teaspoon Pure Lemon Extract and yellow food coloring.

Spearmint: 3/4 teaspoon Spearmint plus 1/8 teaspoon Convertit and green food coloring.

## CREAMY CENTERS

Equipment: Mixer and plastic molds.

1 cup Drifond
2 tablespoons plus 1/2 teaspoon hot water
Color and flavor to taste
1/8 teaspoon Convertit

Prepare the mold by coating cavity with chocolate or coating. (Refer to the directions for Cherry Cordials.) Mix Drifond with hot water and desired flavor to paste consistency. Add Convertit and mix. Spoon the mix into the coated mold. Cover with melted chocolate or coating, tap mold to remove air bubbles and refrigerate. Do not overfill.

## ORANGE CREAM CENTER

Equipment: Mixer

2 1/2 cups Fondant Readymix
2 teaspoons egg white powder
1/4 teaspoon citric acid
2 teaspoons water
7 teaspoons frozen orange juice concentrate, thawed
1/4 teaspoon Convertit
Orange food coloring

Place 1 cup Fondant Readymix and Egg White Powder in mixer bowl; mix until well blended. Dissolve citric acid in water, add to dry ingredients. Add orange juice concentrate, Convertit and food coloring. Mix until smooth. Gradually add remaining 1 1/2 cups Fondant Readymix, mix at medium speed until smooth. Form into desired shapes and coat with dipping chocolate or chocolate flavored coating. Yields about 4 dozen medium sized centers.

## EASY BUTTERSCOTCH CENTER

Equipment: Double boiler, waxed paper.

1 pound butterscotch coating
3 tablespoons milk or half and half
3/4 cup marshmallow cream
Butterscotch for coating

Chop 1 pound butterscotch coating and melt over hot, not boiling water. Add, all at once, 3 tablespoons milk or half and half and 3/4 cup marshmallow cream. Beat until all ingredients are thoroughly mixed then allow to stand until mixture firms up a little. Form into balls and let stand on waxed paper an hour or so. Then dip in butterscotch coating.

VARIATIONS: Add chopped pecans to center.

## MAPLE NUT CENTER

Equipment: Mixer and 1 quart saucepan.

2/3 cup light brown sugar
3 tablespoons water
2 1/2 cups Fondant Readymix
1/2 teaspoon Maple Flavor
1/4 teaspoon Convertit
1/4 cup chopped walnuts

In a small saucepan add water to brown sugar; heat over low heat; stirring until dissolved. Do not boil. Cool to lukewarm. Place 1 cup Fondant Readymix in mixer bowl. Slowly add dissolved brown sugar syrup, maple flavor and Convertit; mix until smooth. Gradually add remaining 1 1/2 cups Fondant Readymix; mix at medium until smooth. Add chopped walnuts; mix until well distributed. Form into desired shapes and coat with dipping chocolate or chocolate coating. Yield: about 4 dozen medium size centers.

## MINT CENTER

Equipment: Mixer.

2 1/3 cups Fondant Readymix
1 tablespoon egg white powder
2 tablespoons water
1/2 teaspoon Convertit
Drops of peppermint oil to taste

Place Fondant Readymix and Egg White Powder in mixing bowl; blend. Add water, Convertit and peppermint oil. Mix on low speed 3 minutes; then continue mixing on medium speed until smooth. Form into flat patties. Dip in dipping chocolate or chocolate coating.

VARIATIONS:

Try other mint oils and extracts in this recipe while varying colors.

## CREAMY CAROB CENTER

Equipment: Mixer.

1/3 cup carob powder
2/3 cup powdered milk
1/4 cup unsalted butter
1/4 cup honey
1 teaspoon pure vanilla

Blend all ingredients together well. Refrigerate until chilled. When chilled, shape candies as desired.

## CAROB CENTER

Equipment: Mixer.

1/4 cup carob powder
1/2 cup powdered milk
3 tablespoons honey

Combine all ingredients and blend together well. Form into small balls. Set aside uncovered to form crust. Dip in chocolate or coating.

VARIATION:
Add 1/2 cup sesame seeds, wheat germ or coconut.

## FONDANT READYMIX CREAM CENTER 1

Equipment: Heavy duty mixer.

2 1/2 cups Fondant Readymix
2 tablespoons light corn syrup
2 tablespoons egg white powder
4 teaspoons water
1/8 teaspoon salt
1/8 teaspoon Convertit
Flavoring and coloring, as desired

Place half the Fondant Readymix and all of the other ingredients into bowl. Mix at slow speed to blend then beat at high speed approximately 3 minutes, until light or soft peaks.

Add remaining Fondant Readymix and mix at slow speed until uniform. Consistency may be adjusted by increasing or decreasing the amount of Fondant Readymix and/or water.

Form centers and allow to set 30 minutes; then dip in chocolate or coating. Makes 1 pound of centers.

## FONDANT READYMIX CREAM CENTER 2

Equipment: Heavy duty mixer.

2 3/4 cups Fondant Readymix
1/2 cup frappe or marshmallow cream
2 tablespoons water
1/8 teaspoon salt
1/4 teaspoon Convertit
Flavor and coloring as desired

Place one third of Fondant Readymix and all other ingredients in mixer and beat on medium until smooth.

Add remaining Fondant Readymix gradually. Mix until uniform. Consistency may be adjusted by increasing or decreasing the amount of Fondant Readymix and/or water.

Form centers and allow to set 30 minutes; then dip in chocolate or coating. Makes 1 1/4 pound of centers.

## BUTTER CREAMS

Equipment: Heavy duty mixer.

2 1/4 cups Fondant Readymix
2 tablespoons light corn syrup
1 tablespoon water
1/8 teaspoon Convertit
Dash of salt
2 tablespoons butter, soft
1/8 teaspoon colorless vanilla

Place half of Fondant Readymix and all other ingredients in bowl and mix at slow speed to blend. Add remaining Fondant Readymix and mix at slow speed until uniform (about 10 minutes). Center may be rolled and dipped immediately. Makes 10 ounces of centers.

## FRUIT AND NUT CREAMS

Equipment: Heavy duty mixer and 1 quart saucepan.

Part 1:

- 1/8 cup glace cherries, chopped
- 1/8 cup glace pineapple, chopped
- 1/8 cup glace citron, chopped
  - or
  - 3/8 cup glace cherries/pineapple
- 1 cup Nulomoline

Glace fruits should be conditioned by boiling in Nulomoline for 2 to 3 minutes. Drain Nulomoline and permit fruit to cool. Set aside.

Part 2:

- 3 cups Easy Fond
- 2 tablespoons light corn syrup
- 1/2 teaspoon egg white powder
- 2 tablespoons water
- Dash of salt
- 1/8 teaspoon Convertit
- 1/4 teaspoon colorless vanilla
- 1/8 cup chopped walnuts, pecans, or brazils

Place half the Easy Fond and all other ingredients of Part 2 except nuts into bowl. Blend on low, then beat approximately 3 minutes at high speed. Add remaining Easy Fond. Mix at slow speed until uniform. Add the preserved fruit (Part 1), nuts and mix well. Center may be rolled immediately. Makes 1 1/2 pounds of centers.

VARIATIONS:

Cherry nut creams: Omit glace pineapple and citron, replace with an additional 1/4 cup glace cherries. Add 1/4 teaspoon cherry flavor.

## CHOCOLATE BUTTER CREAMS

Equipment: Heavy duty mixer and double boiler.

Part 1:

2 ounces baking chocolate
2 tablespoons butter

Heat in top of double boiler over hot, not boiling, water. Remove top of double boiler and set aside.

Part 2:

2 2/3 cups Fondant Readymix
3 tablespoons water
1/8 teaspoon Convertit
Dash of salt
1/8 teaspoon Colorless Vanilla

Place in bowl, mix at slow speed until uniform (approximately 10 minutes). Add Part 1 and mix. Center may be rolled and dipped immediately. Makes 10 ounces.

## PEANUT BUTTER CREAMS

Equipment: Heavy duty mixer.

1 1/3 cup Easy Fond
1 1/2 tablespoons water
1 1/2 tablespoons molasses
1/2 tablespoon light corn syrup
Dash of salt
1/8 teaspoon Convertit
1/3 cup peanut butter

Place all ingredients except peanut butter into bowl, mix until smooth. Add peanut butter. Blend until uniform. Do not overbeat. Makes 11 ounces of center.

## WHIPPED COCONUT CREAM

Equipment: Heavy duty mixer and extra bowl.

Part 1:

1 cup Macaroon Coconut
1 tablespoon Nulomoline
1/2 tablespoon water

Mix together and allow to stand 10 minutes or longer to freshen coconut. Set aside.

Part 2:

1 1/3 cups Easy Fond
1 tablespoon light corn syrup
1/4 teaspoon egg white powder
4 teaspoons water
Dash of salt
1/8 teaspoon Convertit
1/8 teaspoon coconut flavor

Place half the Easy Fond and all the other ingredients of Part 2 into a bowl. Beat on low to blend, then beat approximately 3 minutes on high. Add remaining Easy Fond and mix on slow until uniform. Add the freshened coconut (Part 1) and mix until uniform. Set aside approximately 30 minutes before rolling centers. Makes 11 ounces of centers.

## CHOCOLATE COCONUT DOUGH

Equipment: 1 quart saucepan and wooden spoon.

1 pound Coconut Dough
3 tablespoons cocoa

Place Coconut Dough in small pan over low heat. Stir and heat until melted. Add cocoa, stir to mix completely. Remove from burner and allow to cool until firm. Form centers and dip.

## CHOCOLATE BUTTERCREME

Equipment: Mixer.

4 cups Easy Fond
1/2 cup plus 1/4 teaspoon water
1 teaspoon egg white powder
1/4 teaspoon vanilla
1/2 tablespoon light corn syrup
3/8 cup butter, soft
2 ounces baking chocolate, melted
1/8 teaspoon Convertit

Place all ingredients except Convertit in bowl. Blend. Add convertit. Mix until uniform. Chill until firm. Roll into centers. Set aside to form a crust before dipping.

## CHOCOLATE WALNUT CREAM

Equipment: Mixer.

1 recipe Chocolate buttercreme
3/4 cup chopped walnuts

Prepare one recipe Chocolate Buttercreme. Knead in 3/4 cup chopped walnuts. Chill until firm.

## BUTTERCREME

Equipment: Mixer.

4 cups Easy Fond
1/8 cup water
1/8 teaspoon salt
1 teaspoon egg white powder
1/4 teaspoon vanilla
3/8 cup butter, soft
1/8 teaspoon Convertit

Place all ingredients except Convertit in bowl. Blend. Add Convertit. Mix until uniform. Chill until firm. Roll centers. Set aside to form crust.

## BUTTER PECAN CREAM

1 recipe Buttercreme
3/4 cup chopped pecans

Prepare 1 recipe Buttercreme. Knead in chopped pecans. Chill until firm.

## FLUFFY CREAM CENTER

Equipment: Mixer

2 1/2 cups Easy Fond
2 tablespoons light corn syrup
2 tablespoons egg white powder
5 teaspoons water
1/8 teaspoon salt
1/8 teaspoon Convertit
Flavoring and coloring, as desired

Place half of the Easy Fond and all the other ingredients into a bowl. Mix at slow speed to blend, then beat at high speed approximately 3 minutes until light. Add remaining Easy Fond and mix at slow speed until uniform. Consistency may be adjusted by increasing or decreasing the amount of Easy Fond or water. Form centers and allow to set 30 minutes. Dip in chocolate or coating.

VARIATION:
Add 1/8 teaspoon orange oil and 1/4 teaspoon citric acid.

## VANILLA CREAM

Equipment: Mixer.

4 cups Easy Fond
1/8 cup water
1/8 teaspoon salt
1 teaspoon egg white powder
1/4 teaspoon vanilla
1/8 cup butter
1/8 teaspoon Convertit

Place all ingredients except Convertit in a bowl; blend. Add Convertit. Mix until uniform. Centers may be rolled immediately.

## WHIPPED CREAM EGG

Equipment: Heavy duty mixer.

1/3 cup egg white powder
3 tablespoons plus 1 teaspoon water
5 cups Easy Fond
1/4 cup light corn syrup
1/4 teaspoon Convertit
2 teaspoons colorless vanilla
1/8 teaspoon Imitation Butter Flavor

Mix egg white powder with water until lump free. Place 2 cups Easy Fond, light corn syrup, egg white mixture, salt, and Convertit in bowl and beat on low 2 minutes to blend. Increase the speed to high and beat approximately 3 minutes, until light and fluffy. Reduce speed to low and gradually add the remaining 3 cups of Easy Fond and the flavorings. The consistency may be adjusted by increasing or decreasing the amount of Easy Fond or water.

To prepare the yolk, tint 1/4 of the recipe with egg yellow food coloring. Roll the egg yellow portion of the recipe into a rope of one-inch diameter. Cut the rope in one-inch segments. Roll each one-inch segment

into a ball. This should provide uniform size to yolk portions of the candy eggs.

To prepare the white, lightly dust counter top with powdered sugar. Do not use excess powdered sugar or it will prevent the bonding of the yolk and the white. With a rolling pin, roll the white portion of the center out to a thickness of 1/2 inch. Cut circles of candy with a 2 3/4 inch biscuit cutter.

To prepare each egg center, wrap white circle around yellow center and pinch closed. Roll into ball. To form oval egg shape, gently roll center, cupped between the palms of your hands. Set the prepared center aside to form a crust.

The eggs are quite heavy, so it is necessary to pre-bottom them. To do this, dip the bottoms of the eggs into coating or chocolate and set on waxed paper to set up. When the coating has set up, dip the entire egg into the coating.

## BUTTERCREME EGG

Equipment: Heavy duty mixer.

1 teaspoon egg white powder
1/8 cup water
4 cups Easy Fond
1/8 teaspoon salt
1/4 teaspoon colorless vanilla
3/8 cup butter
1/8 teaspoon Convertit

Mix egg white powder with water until free of lumps. Place 2 cups Easy Fond, egg white mixture, salt, Colorless Vanilla and butter in bowl and beat on low speed 2 minutes to blend. Increase the speed to high and beat approximately 3 minutes, until light and fluffy. Gradually add the remaining 2 cups of Easy Fond and Convertit. Beat on medium speed until creamy. The consistency may be adjusted by increasing or decreasing the amount of Easy Fond or water. Chill until firm enough to form into centers.

To prepare the yolk, tint 1/4 of the recipe egg yellow. Roll the egg yellow portion into a rope of 1/2 inch diameter. Cut the rope in 1/2 inch segments. Roll each 1/2 inch segment into a ball.

To prepare the white, lightly dust counter top with powdered sugar. Do not use excess powdered sugar or it will prevent the bonding of the yolk and the white. Using a rolling pin, roll the white portion of the center out to a thickness of 1/4 inch. Cut circles of white candy with a 2-inch biscuit cutter.

To prepare center, wrap white circle around yellow piece of candy and pinch closed. Roll resulting center into a ball. To form oval egg shape, gently roll the center cupped between the palms of your hands. Set the prepared center on a piece of wax paper to form a crust. Dip in chocolate or coating.

## LEMON CENTER

3 1/2 cups Easy Fond
3 tablespoons lemon juice powder
2 tablespoons light corn syrup
2 tablespoons egg white powder
2 tablespoons water
1/8 teaspoon salt
1/8 teaspoon citric acid
1/8 teaspoon Convertit
Coloring, as desired

Dissolve citric acid in water.

Place half of the Easy Fond and all the other ingredients into a bowl. Mix at slow speed to blend, then beat at high speed approximately 3 minutes until light. Add remaining Easy fond and mix at slow speed until uniform. Consistency may be adjusted by increasing or decreasing the amount of Easy fond or water. Form centers and allow to set 30 minutes. Dip in chocolate or coating.

## MAPLE NUT CENTER

2/3 cup maple sugar
2 tablespoons water
1 5/8 cup Easy Fond
1/4 teaspoon Convertit
3 tablespoons unsalted butter (salted butter may be substituted)
1/4 cup chopped pecans or English walnuts (optional)

In a small saucepan add water to maple sugar; heat over low heat, stirring until dissolved. Do not boil. Cool to lukewarm. Place Easy Fond in mixer bowl. Slowly add dissolved maple sugar syrup while beating on low. Add Convertit and butter. Mix on medium high until smooth. Stir in nuts until evenly distributed. Refrigerate overnight to allow flavor to mellow. The next day the centers may be rolled into desired shapes. Allow the rolled candies centers to form a crust then dip in coating or chocolate.

## MARZIPAN CENTER

1 cup almond paste
2 1/2 to 2 3/4 cups Easy Fond
1 egg white
1/8 teaspoon almond extract, rum extract or brand extract
1/8 teaspoon colorless vanilla

Place half of Easy Fond, egg white, and flavorings in mixing bowl and beat on medium high until light and fluffy. Add remaining Easy Fond and beat until lump free. Break up almond paste and add to fondant in mixing bowl. Blend on medium until consistency is light, fluffy and free from lumps. Place the marzipan in a closed container and refrigerate until ready to use.

## STRAWBERRY CREAM CENTER

1/2 cup whipping cream
1/8 cup butter
4 1/2 - 5 cups Easy Fond
1 pkg (.75 oz.) freeze dried strawberries, crushed
1/8 teaspoon Convertit

Roll rolling pin firmly over freeze dried strawberries bag until finely crushed.

Combine cream and butter in a sauce pan and heat to scald. Avoid scorching the mixture.

Combine strawberries and 1 3/4 cup Easy Fond in mixer bowl and beat to combine. Add scalded cream and butter and beat on medium high until creamy. Add Convertit. Add remaining Easy Fond a little at a time until a soft pliable center forms. Chill the center to harden the butter fat and make the center easy to handle.

## STRAWBERRY CORDIALS ROMANOV

4 tablespoons Cognac
2 tablespoons water
2 cups Easy Fond
1 pkg. (.75 oz.) freeze dried strawberries, crushed
1 teaspoon Convertit

Prepare the cordial mold by coating cavity with chocolate or coating. (Refer to the directions for Cherry Cordials.)

Combine Cognac, water, and Easy Fond in a bowl and stir. Stir in strawberries. Add Convertit and stir.

Center is ready to fill chocolate cordial shells. Spoon the mix into the coated mold leaving 1/8 inch of head space. Cover with chocolate or coating. Tap mold to remove air bubbles. Allow the candies to set up, then release from mold.

NOTES

# Maid of Scandinavia stores

**Fairdale** ..... 633-2592
Just west of Rosedale on Fairview Avenue in Roseville

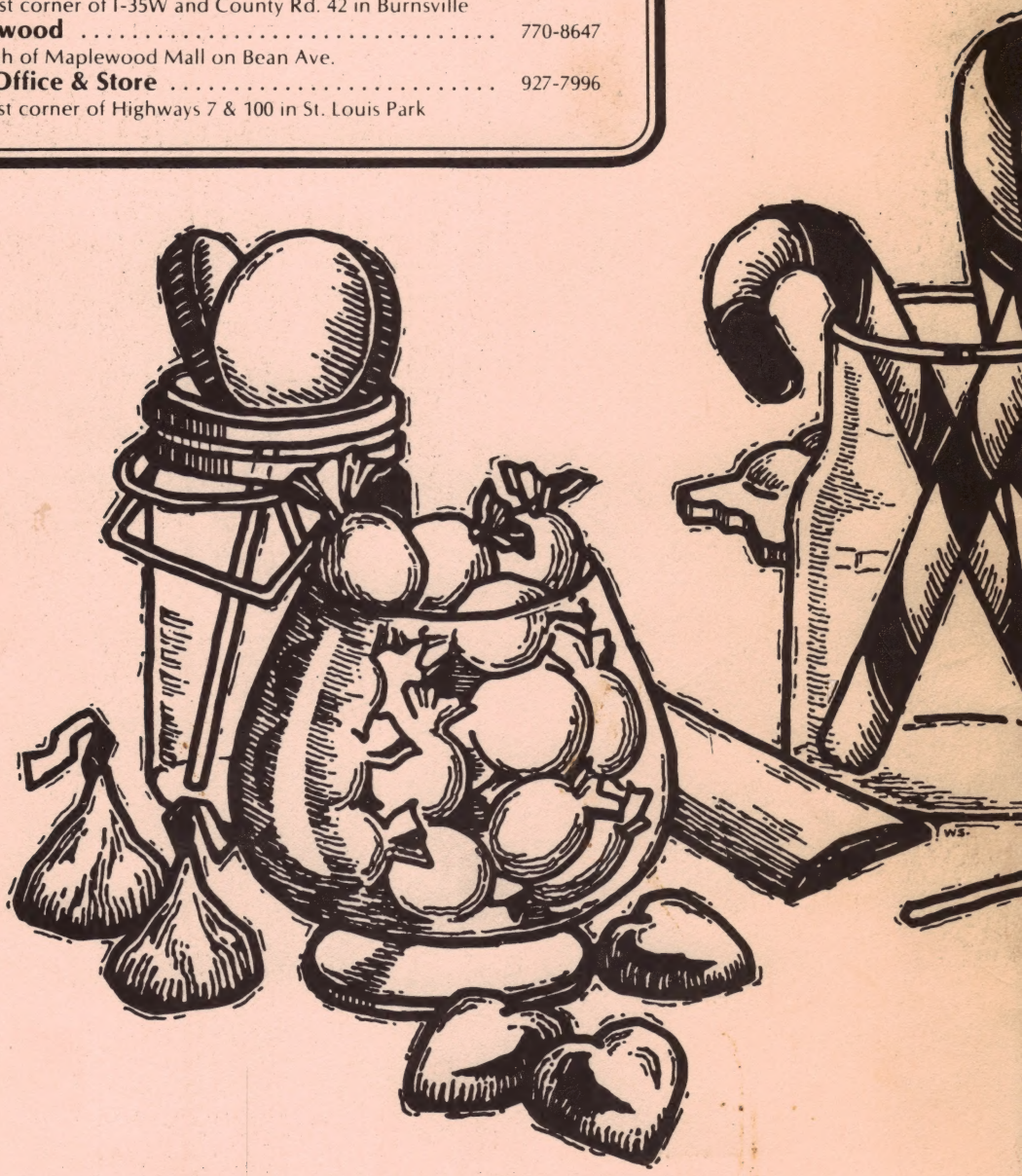
**Yorktown** ..... 831-3112
On Hazelton Rd. at York Ave. So. in Edina

**Westbrook Mall** ..... 566-9360
West of Brookdale on County Rd. 10 in Brooklyn Center

**Cobblestone Court** ..... 435-3377
Northeast corner of I-35W and County Rd. 42 in Burnsville

**Maplewood** ..... 770-8647
Just south of Maplewood Mall on Bean Ave.

**Main Office & Store** ..... 927-7996
Southeast corner of Highways 7 & 100 in St. Louis Park



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